

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): Method of packaging a thick but malleable frozen dessert and dispensing the frozen dessert under pressure in an expanded state, the method comprising:

~~dispensing the frozen dessert under pressure in an expanded state, the frozen dessert being placed~~placing the frozen dessert in a container equipped with a dispensing member, then, after having put the dispensing member in a closed position, pressurizing the container using a propellant gas to a pressure great enough to ensure suitable dispensing, given the consistency of the frozen dessert to be dispensed and characteristics of the dispensing member comprising:

using a propellant gas which is virtually insoluble in the product to be dispensed;

using an expansion gas which is different from the propellant gas and highly soluble in the frozen dessert to be dispensed in order to expand the frozen dessert when it is dispensed, the amount of expansion gas used depending on the degree of expansion desired on dispensing, the expansion gas being homogeneously dissolved in the frozen dessert by putting the expansion gas in contact with the frozen dessert product in a freezer and

passing the container having the frozen dessert through a freezing tunnel at a temperature that allows the frozen dessert to form a in-the-pasty state then dispensing it by opening the dispensing member, the said frozen dessert being expanded to the desired degree, determined prior to filling, by expanding the expansion gas which is completely dissolved therein.

Claim 2 (currently amended): Method according to claim 1, comprising treating an ice-cream mix in a freezer-freezer, which is supplied with expansion gas so as to partially freeze and partially expand the ice-cream mix, under temperature and pressure conditions promoting good dissolution of the expansion gas in the ice-cream mix.

Claim 3 (currently amended): Method according to claim 1, wherein a gas that is highly soluble in the frozen dessert is used as anthe expansion gas.

Claim 4 (currently amended): Method according to claim 1, wherein nitrogen (N₂) or compressed air having a dewpoint less than the minimum temperature to which the container will be subjected between manufacture of the product and its use is used as the propellant gas.

Claim 5 (original): Method according to claim 1, comprising placing a partly frozen and partly expanded mix in the container by means of a metering device ensuring the pressure is kept as close as possible to the initial pressure in the freezer, in the pipes and in the metering unit so as to limit the expansion of the volume of the product during filling by partial expansion of the expansion gas.

Claim 6 (original): Method according to claim 1, comprising using a metering nozzle moving with an up and down movement as a filling device, allowing filling by rising from the bottom of the container so as to optimize the filling and to prevent the formation of pockets free of product.

Claim 7 (currently amended): Method according to claim 1, wherein the container is filled sufficiently quickly with the frozen dessert before expansion of the frozen dessert occurs.

Claim 8 (currently amended): Method according to ~~claim 1-4~~claim 1, wherein the container is filled through the dispensing member, the piston then being positioned just adjacent and under the dispensing member prior to the dispensing member filling the container.

Claim 9 (currently amended): Method according to claim 1, comprising using a rigid receptacle as a container, into which the product to be packaged which contains comprising the amount of expansion gas needed to obtain the desired expanded state of the dispensed product is introduced, and the propellant gas is introduced at the pressure desired for the dispensing.

Claim 10 (original): Method according to claim 9, comprising using a flexible pouch defining a volume connected to the dispensing member as a container, which pouch is placed in a rigid receptacle, to which the dispensing member associated with the pouch is fastened, and the propellant gas is injected into the said receptacle, outside the pouch, the product to be dispensed being introduced into the pouch.

Claim 11 (original): Method according to claim 9, comprising using a rigid cylindrical receptacle as a container, in which receptacle a sliding piston is placed, which divides the receptacle into two compartments, one of which is closed by the dispensing member while the other has a valve enabling the propellant gas to be injected, the product to be dispensed being introduced into the receptacle from the side of the compartment closed by the dispensing member.

Claim 12 (original): Method according to claim 1, comprising lowering the temperature of the frozen dessert to a value below -10° C., and it is stored and used by the consumer at this temperature.

Claim 13 (currently amended): Method according to claim 1, comprising treating an ice-cream mix in a ~~freezer~~ freezer, which is supplied with expansion gas so as to partially freeze and partially expand the said mix, the ~~freezer operating~~ at a temperature of about -8° C. to -12° C. at ~~the~~ an output and at a constant pressure equal to atmospheric pressure up to 10 bars above atmospheric pressure ~~in the freezer~~.

Claim 14 (currently amended): Method according to claim 1, wherein ~~a~~ the ~~expansion~~ gas is selected from the group consisting of ~~chosen from the group consisting of~~ nitrous oxide (N₂O), ~~and~~ carbon dioxide and combinations thereof ~~is used as an expansion gas~~.

Claim 15 (currently amended): Method according to claim 1, wherein the temperature of the product is lowered to a temperature ranging from -15° C. to -20° C.

Claim 16 (currently amended): Method of packaging a frozen dessert, and for dispensing it under pressure in the expanded state, in a system wherein the product is placed in a container equipped with a dispensing member, the said container being pressurized by a propellant gas comprising the steps of:

using a propellant gas which is virtually insoluble in the product to be dispensed is chosen;

using an expansion gas which is different from the propellant gas and highly soluble in the product to be dispensed, the expansion gas being homogeneously dissolved in the product to be dispensed by putting the expansion gas in contact with the said product in a freezer; and and;

passing the container having the product through a freezing tunnel at a temperature that allows the product to form in a pasty state then dispensing it by opening the dispensing member, the product being expanded by expansion of the expansion gas that is dissolved therein.